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Michael's Restaurant Menu 2020

Michael's Restaurant

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Starters

Home Made Soup of the Day

5.20

Wild Duck and Mushroom Arancini

10.40 *Risotto Balls with Duck & Wild Mushrooms and D.O.P Buffalo Mozzarella*

Antipasto Plate

12

Prized "Bellota"- Acorn Fed Jamón ibérico Spanish Ham, Casereccio Salami Milano Irish Cheeses, Roasted Red Peppers, Dips and Olives with Balsamic Syrup

Old School Crispy Fried Brie

9.90

with Home-Made Berry Chutney and Roast Hazelnuts

Lambay Island Crab Salad

12.50

Crab Meat - Direct from the Local Boats, Bound in Citrus Aioli with Avocado Pickled Cucumbers and Dill

Irish Mussels - Roaring Water Bay

9.90

In a White Wine, Garlic & Lemon Cream with Coriander

Five Mile Town Goats Cheese & Parma Ham Bruschetta

9.90

with Open Flame Roasted Red Peppers and Cherry Vine Tomatoes

Michael's

57 Deerpark Road, Mount Merrion, Co. Dublin • www.michaels.ie

Fresh Seafood

Irish Monkfish with Dublin Bay Prawns & Mussels

29

with Creamy Fettucine Pasta

Seafood Linguine

21

Prawns, Wild Irish Mussels, Calamari, and Cockles in Garlic Butter & Cherry Tomatoes

Large Lambay Crab & Prawn Salad

23.95

Lambay Island Crab Meat in Citrus Aioli, Prawns and Sweet Pickled Cucumbers

Moules Frites - Irish Mussels - Roaring Water Bay

18.50

In a Classic White Wine, Garlic, Coriander & Lemon Cream, served with a bowl of Chips

The Butchers Block – Choose your Cut

9 oz Fillet Steak - A Very Tender, Prime, Lean Cut

33

10oz Dry Aged Sirloin Steak - a Juicy and Tender Cut with Immense Marbling

28.90

16hr Slow Roasted Dexter Beef - Meltingly Tender Daube of Beef

22.90

*Our Steaks are Charred on an open flame, Dry Aged by Rick Higgins, Sutton Cross
All served with a Creamy Pepper Sauce, Chunky Chips and Onion Rings.*

Pasta

Classic “ Nonna’s Meatballs n Spaghetti

Sourcing - Crab - Robert Markey, Lambay Island. Lobster - Stephen Farren, Howth. Beef - Kieran O'Mahony Lamb, Chicken and Veal - John O'Reilly, Mount Merrion. Eggs - Brian Mannings Free Range Farm, Dingle. Other Suppliers include Ballymakenny Family Farm, Drummond House Garlic, Mooncoin Beetroot. We try to use as many small, independent, Passionate Suppliers wherever we can.

Enjoy

Home-Made Meatballs in our Tomato, Basil and Garlic Ragu Sauce with Spaghetti 19.80

Free Range Chicken, Bacon and Wild Mushroom Tagliatelle
19.90

Baby Spinach and Garlic in a Parmesan Cream

Rita's Hand Made Agnolotti

18.50

Parcels of Pasta filled with Mozzarella & Parmesan With Tomato Marinara Sauce and Basil

Sides 4.50

Hand Cut Chips with Garlic Aioli /
Tenderstem Broccoli
Mixed Green Salad / Buttered Baby
Potatoes
Home-Made Onion Rings

CHAMPAGNE / PROSECCO / ROSÉ

Delamontte Champagne, Grand Cru Le Mesnil-sur-Oger N.V. Champagne, France 87.50
Chardonnay, Pinot Noir, Pinot Meunier
Great alliance of the three Champagne grape varieties – A Perfect Treat.

Glass
7.25 / 28.50

Prosecco Frizzante "Ca'di Alte" N.V- Veneto, Italy

Glera Prosecco

This is a light, soft Frizzante. It is clean and balanced on the palate with a fresh finish.

ROSÉ

Glass
7.50 / 28.50

Gérard Bertrand Gris Blanc Rosé IGT 2017, Pays d' Oc, France

Gernache

An Original Rosé with a pale pink colour. Soft grassy aromas with crisp clean fresh appeal on the finish. Reveals delightful red berry scents.

WHITE WINES

Glass
6.50 / 26.50

Monte del Frá Custoza 2017 - Veneto, Italy

Garganega/ Trebbiano

Fresh and Easy-Drinking wine with delicate spice hint and citrus aromas. The depth of the fruit is balanced by crisp, refreshing acidity.

Glass
6.95 / 27.50

Castano 2017 (Organic) Yecla, Murcia- Spain

Macabeo 100%

A bright, fresh and fruity wine made for drinking young. It is fragrant on the nose with notes of white fruits and citrus. Lovely seafood white with less acidity.

Glass
8.90/36.50

Ruta 49 Albarino, Rias Baixas, 2017 – Albariño. Rias Baixas, Spain

Fresh fruit and herbaceous notes. Light body, balanced acidity and citrus aromas. Nicely structured with hints of ripe fruit. Lively finish.

Glass
7.50/ 28.50

Les Anges Sauvignon Blanc 2017, Caves de la Loire - Val De Loire, France

Sauvignon Blanc

Soft grassy aromas with crisp clean fresh appeal on the finish

Monte Tondo Pinto Grigio 2017 - Del Veneto, Italy 28.50

Pinot Grigio

Think Pinot Grigio plugged into the mains – a vibrant, ripe and juicy rendition of this popular grape.

Gavi Di Gavi Lugarara 2017, La Giustiniana – Rovereto Di Gavi, Italy 38.50

Cortese

Well balanced with a fresh structure, pleasant and light almond finish.

L'Étang de Sol Picpoul de Pinet 2017, - Languedoc, France 32.50

Picpoul Blanc

Fresh bright palate with apple and mineral characteristics finishing with some clean acidity.

WHITE WINES

- Coto de Gomariz Blanco, Ribeiro 2016 – Galicia Spain** 39.50
Treixadura and Godello
On the palate, fantastic acidity as befits a Galician white. The Godello shows through adding complexity and there are hints of stone fruits as well as the zesty lime on the nose. The wine ends with a superb mineral finish.
- Saumur Elegance, Domaine du Vieux Pressoir 2017 – France** 43.50
100% Chenin Blanc
Tailor made for our seafood dishes. Clean, mineral layers frame the finish, but this is a gorgeous, deep wine of notable pedigree and class.
- Familia Torres Fransola 2017 – Penedes , Spain** 47.50
Sauvignon Blanc
The wine has a brilliant gold colour. Gooseberry, grassy and fresh citrus fruit with lots of green apple, the palate is silky, intense, very luscious, culminating in a smoky, elegant finish.
- Lugana ‘I Frati’ 2017, Cà dei Frati - Verona, Italy** 39.50
Turbiana
Fresh, dry white with melon and lychee fruit flavours, a peach finish with lots of clean acidity - delicious!!
- C. A.I. Riesling 2015, Immich-Batterieberg – Mosel, Germany** 36.50
100% Riesling
Aromatic with toast, minerality and pear fruit. Pristine, concentrated fruit, showing herb-tinged pear and white peach fruit.
- Judith Beck Koreaa 2017 Burgernland, Austria** 38.50
Grüner, Scheurebe and Weissburgunder
Super floral aromatic!! Fresh Tropical & Stoned Fruit Palate, Medium Bodied Delicious.
- Little Beauty Black Edition Pinot Gris 2012, Marlborough, NZ** 44.50
Pinot Gris
Gooseberry, grassy and fresh citrus fruit with lots of green apple characteristics on the palate.
- Cuvee de O 2016, Bodegas Avancia - Galicia, Spain** 47.50
Godello
Fresh juicy palate filled with stoned fruit spice and some leafy, grassy notes - delicious!
- Domaine Sylvain Langoureaux “1er Cru La Piece sous le Bois Mersault” AOC - Burgundy, France 2014** 89.95
Chardonnay 100%
A powerful and elegant classic from a boutique winery. There are notes of hazelnuts and toast that develops into a fulsome palate with cantaloupe flavours.

Red Wines

Linteo Nero d'Avola, Terre Siciliane IGT 2016 – Sicily , Italy	Glass 6.50 / 26.50
Nero d'Avola Medium-bodied with ripe dark fruits, good acidity and medium tannins on the finish.	
Domaine de la Provenquiere, IGT 2016 - Languedoc-Roussillon, France	Glass 7.50 / 29.50
Cabernet Sauvignon Ripe black fruits, a charming wine of Mediterranean feel with a fresh finish.	
Red Tinto 2015, Doural - Nova De Gaia, Portugal	Glass 6.95 / 28.50
Blend of native varietals, soft juicy red, lots of dark berry and spice.	
Montepulciano d'Abruzzo 2016 (organic), Cantina Tollo - Abruzzo, Italy	Glass 8.20 / 31.50
Montepulciano Medium bodied, soft berry fruits with smooth tannins & acidity.	
Châteauneuf-Du-Pape 2014, Roche Audran - Rhone France	96.50
Grenache Medium-full bodied Spicy, cinnamon flavours. Exotic. Soft but complex and leathery.	
La Garnacha Salvaje Del Moncayo, 2016 - Aragon, Spain	29.50
Garnacha 100% Surprising slight spritz. Bright medium deep ruby colour with a purple hue. Medium-high density, soft tannin, fresh red and dark berry fruit with a mild spiciness.	
Envinate Tinta Amarela, Pacela Valdemel Ribera de Guadiana 2016 – Galicia	47.50
Tinta Amarela 100% - Natural, Vegan Friendly, Organic A Valdemedel, very aromatic with notes of dried rose petals, currants, Kirsch, cherry and toasted almonds. Beautiful, warm and elegant with depth and so much character.	
Torre Del Falasco 2015 Cantina Valpantena, Valpolicella Ripasso – Italy	34.50
Corvina, Rhondinella Medium - Full Bodied red, chocolate, dark stewed fruit, Christmassy Scented Spice and coffee, big gutsy red!!	
Finca las Moras Barrel Select Malbec, 2016 - Perdernal, Argentina	29.50
Malbec. Powerful sweet plum and blackcurrant fruit with a creamy chocolatey palate. A graceful integration of vanilla oak tones with a ripe, elegant finish	
Trambusti Cavalleresco 2016 Chianti DOCG – Italy	28.50
Sangiovese, Syrah, Shiraz Bright ruby red in colour. Distinct bouquet of fresh cherries and strawberries. Dry with medium body and tannins with a gentle grip. Fresh red fruit follow through on the palate with a smooth and harmonious finish.	
Rioja Gran Reserva 2010, La Granja Remuelluri - Rioja, Spain	98
Tempranillo Full bodied, deep red, vanilla and oak with ripe dark berry fruit and spice.	

Red Wines

Pinot Noir 2016, Mahi - Marlborough, New Zealand	42.50
Pinot Noir	
Light- medium bodied red, displaying fresh summer berry fruit – strawberries, raspberries and some herbaceous characteristics.	
Domaine des Nuges 2015 Gamay-Noir – Fleurie, France	39.50
Gamay	
More black fruit than red on the nose with plenty of fine tannins, a mouth-watering acidity.	
Méo-Camuzet Gevery-Chambertin 2016 – Bourgogne, France	135.50
Pinot Noir	
Fresh, vivid and bright with assertive cherry and raspberry fruit. Lovely purity and spicy bite, with high acidity on the finish.	
Quite 2014, Veronica Ortega - Bierzo, Spain	34.50
Mencia	
Medium Bodied, Red Berry Fruits	
Chateau Mille- Roses, Haut-Medoc 2015 - Bordeaux, France	62.50
Merlot and Cabernet Sauvignon	
The gorgeous soft, plush texture leads the way into the long finish. Hint of black cherries and cassis are mixed with spices, herbs and cedar box notes which jump from the glass.	
Piano Del Cerro 2012, Vignetti Del Vulture - Basilicata, Italy	69.50
Aglianico	
Full bodied velvet tannins, oak, spice, ripe fruit and chocolate.	
Domaine A Graillet Syrah 2015, Crozes Hermitage - Northern Rhone, France	48.50
100% Syrah	
Rich and ripe nose with dark chocolate, sherries with hint of spices.	
“Twelve Volts” - 4 Kilos, Vinicola, 2017 – Mallorca, Spain	56.50
Cabernet Sauvignon, Syrah and Merlot	
Don't let the Region Mallorca put you off this amazing wine. The people behind 4 kilos are excellent wine makers. This offers sweetly ripe, cinnamon tinged cherry aromas and rich fruit flavours mingled with a creamy texture and a mellow sweetness.	
Rioja Reserva 2014, Hacienda Grimon - Rioja, Spain	47.50
Tempranillo, Graciano	
Full bodied Classic, dark berry, cherry and red fruits. Aged impeccably for 24 months in oak.	
Saint-Emilion Grand Cru 2012, Château Béard La Chapelle - Bordeaux France	86
Cabernet Franc, Merlot	
Characteristics of plum and black cherry fruit, along with chocolate and sweet spice.	
Priorat 2013, Clos Mogador - Priorat, Spain	110
Cabernet, Grenache, Syrah	
Dark, ripe berry fruit, savoury characteristics with an elegant oak finish- full bodied red.	

Red Wines

Chateau du Cèdre 'Cuvée G.C.' Cahors 2007 - South West, France 155

Malbec 100%

Definitely a worthy treat.

The nose is an explosion of small black berries, minerals and violet. Layers upon layers of unctuous and creamy fruit are followed by complex notes of smoke and minerals. Despite its massive structure and rich texture, the wine expresses itself with rare eloquence and its flavours seem to linger forever.

Banfi Brunello di Montalcino 2013 – Tuscany , Italy 72.50

Sangiovese

Bright Ruby Red with fruity highlights – very well rounded that sets the palate alight with developing tannins and a lovely finish – even better after a 10 minutes breather.

Saumur Puy-Notre-Dame, 2014 - Saumur, France 46.50

Cabernet Franc

Intense Ruby-Red colour, with a complex bouquet, reminiscent of cherries, raspberries and redcurrant. Pleasant spicy aromas. Medium-Full Bodied, well-balanced and with a long finish.

Casa Aurora Poula 2014 – Bierzo , Spain 52.50

Doña Blanca, Menicai and Godello

Bold, brooding and delicious. Plump, dark fruits, plums, spice and dried herb, rich, mouth filling with perfectly balanced tannin.

Our Wine Suppliers

Glug, Vinosito, Liberty Wines, Quintessential, Le Caveau & we also Import selected wines especially for Michael's from Austrian Vineyards through Anoek Van Beersum - Craftwines of Vienna.

***As always Vintages may differ slightly, but please don't hesitate to confirm when ordering
We are pleased to offer a 33% Discount on wines to take home with you.***

BOTTLED BEERS : Peroni 33cl 4.90 / Birra Moretti 33cl 4.50 / Heineken 33cl 5.15
Paulaner Non-Alcoholic 50cl 5.10

Early Bird Menu - Every Tues, Wed & Thurs **Starters**

Home-Made Soup with Warm Bread

Duck & Wild Mushroom Arancini with Truffle Aioli and Balsamic Glaze

Irish Mussels in a Drummond House Garlic, Lemon and Coriander Cream

Old School Crispy Fried Brie with Berry Compote and Hazelnut Salad

John Dory Fritti - Irish John Dory in Tempura with Chilli & Garlic Dressing, Lime Aioli
(€4 Supplement)

Main Courses

Butchers Block - Chargrilled Steak

9 oz Salt Cave Aged Fillet Steak - (€12 Supp)

10oz Fillet Steak on the Bone (€14 Supp.)

All served with Home-Made Chips, Pepper Sauce & Onion Rings

Spaghetti n Meatballs

Home-Made Meatballs in a Rich Tomato Ragu, Buttered Spaghetti, Fresh Basil and Parmesan

Seafood Linguine

Prawns, Wild Irish Mussels, Calamari, and Cockles in Garlic Butter & Cherry Tomatoes

Wild Irish John Dory with Howth Bay Lobster, Prawn & Smoked Salmon Fishcakes

Tender-stem Broccoli, Hollandaise Sauce and Lemon Butter.
(€12 supplement)

Free Range Chicken and Wild Mushroom Tagliatelle

Baby Spinach and Garlic in a Parmesan Cream

Home-Made Buffalo Mozzarella & Parmesan Ravioli

with Cherry Tomato Marinara Sauce

Dessert : Caramelized Lemon Roulade with Hazelnuts

Two Course Tuesday's – 2 Courses only €22

Starters

Home-Made Soup with Warm Bread

Irish Mussels in a Drummond House Garlic, Lemon and Coriander Cream

Old School Crispy Fried Brie with Berry Compote and Hazelnut Salad

Ham Hock Terrine of Free-Range Pork, Waterford Apple Compote, With Ciabatta

Main Courses

Meatballs n Spaghetti

Home-Made Beef & Lamb Meatballs in Tomato Ragu with Buttered Spaghetti, Basil & Parmesan

Skerries Black Sole with Lobster, Prawn & Smoked Salmon Fishcakes,

Tender-Stem Broccoli with Hollandaise and Lemon Butter

(€12 Supplement)

Seafood Linguine

Prawns, Wild Irish Mussels, Calamari, and Cockles in Garlic Butter & Cherry Tomatoes

Wild Irish John Dory Fillets with Mussels & Prawns in a Light Crab Velouté

Spring Greens & Baby Potatoes

(€10 Supplement)

Free Range Chicken, Bacon and Wild Mushroom Tagliatelle

Baby Spinach and Garlic in a Parmesan Cream

Home-Made Buffalo Mozzarella & Parmesan Ravioli

with Cherry Tomato Marinara Sauce

Dessert : Caramelized Lemon Roulade

3 Courses 25.50